

CLAIMS

1. A process for producing peanut butter and spiced and/or flavored peanut butter, with lower fat content, exhibiting good spreadability and resistance to oil separation, without the use of stabilizers and an emulsification process, comprising the steps of:
 - roasting peanuts at 350° F. to a dark color;
- 10 introducing the whole, unblanched peanuts into a mill capable of grinding the peanuts to a specific particle size; and
 - grinding the dark roasted unblanched peanuts to a coarse paste with a particle size ranging from 1.5 to 3.5 mm.
- 15 2. The process of claim 1, wherein said dark color is typically USDA color 4, or slightly above.
3. The process of claim 1, wherein said coarse peanut paste has a particle size ranging from 3.0 to 3.5 mm.
4. The process of claim 1, wherein said coarse peanut paste has a particle size ranging from 1.5 to 2.0 mm.

5. The process of claim 1, wherein said specific spices, herbs, dried fruits and/or extracts of same, salt and/or sugar are blended with the peanut paste produced in said grinding step.

6. The process of claim 1, wherein, immediately after said grinding step, said
5 coarse peanut paste has a temperature ranging from 145° to 165° F.

7. The process of claim 1, further comprising the following steps for mixing and blending peanut butter:

depositing said coarse peanut paste into a continuously agitating, mixing bank; and

10 adding salt and/or sugar into said bank to form a peanut mixture.

8. The process of claim 7, further comprising the step of:

adding selected spices, herbs and/or dried fruits into said peanut mixture.

9. The process of claim 8, further comprising the step of:

adding extracts into said peanut mixture.

15 10. The process of claim 7, further comprising the steps of:

adding selected spices, herbs and/or dried fruits into said peanut mixture;

and

adding extracts into said peanut mixture.

11. The process of claim 7, wherein said step for mixing and blending peanut butter typically takes 5 to 15 minutes.
12. The process of claim 11, wherein, immediately after said step for mixing and blending peanut butter, said peanut mixture has a temperature ranging from 5 120° to 125° F.
13. The process of claim 12 further comprising the step of:
pumping said peanut mixture into a depositing system and depositing said peanut butter mixture into a plurality of containers.
14. A peanut butter or peanut butter spread manufactured with a process comprising the steps of:
roasting peanuts at 350° F. to a dark color;
introducing the whole, unblanched peanuts into a mill capable of grinding the peanuts to a specific particle size; and
15 grinding said dark roasted unblanched peanuts to a coarse paste with a particle size ranging from 1.5 to 3.5 mm.
15. The peanut butter or peanut butter spread of claim 14, wherein said dark color is USDA color 4, or slightly above.
- 20 16. The peanut butter or peanut butter spread of claim 14, wherein said coarse peanut paste has a particle size ranging from 3.0 to 3.5 mm.

17. The peanut butter or peanut butter spread of claim 14, wherein said coarse peanut paste has a particle size ranging from 1.5 to 2.0 mm.
18. The peanut butter or peanut butter spread of claim 14, wherein specific spices, herbs, dried fruits and/or extracts of same, salt and/or sugar are blended
5 with the peanut paste produced in said grinding step.

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